

Fried Coconut Idli



Ingredients:

Idlis – 3 to 4
Coconut – 1/2 cup, grated
Bengal Gram Dal – 1 tsp
Cashewnuts – 1 tsp
Dry Red Chillies – 2
Mustard Seeds – 1/4 tsp
Urad Dal – 1/4 tsp
Curry Leaves – few
Salt as per taste
Oil as required

Method:

1. Soak the idlis in warm water and crumble them.
2. Add salt and mix well.
3. Heat oil in a pan.
4. Fry the mustard seeds, urad dal and red chillies for 30 seconds.
5. Add bengal gram dal, curry leaves and cashewnuts.
6. Fry until cashewnuts turn light golden brown.
7. Add coconut and crumbled idlis.
8. Stir-fry for a minute or two.
9. Serve hot.